

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	MAIN GALLEY - DISHWASH	22	2	No	
THE FINAL RINSE NOZZLES HAD AN ERRATIC SPRAY PATTERN AND WITHIN THIS MACHINE SOME OF THE FINAL RINSE NOZZLES WERE CLOGGED.					
<u>CORRECTIVE ACTION:</u> The spray pattern in the final rinse nozzles rectified to give a wide spray. Nozzles are no more clogged.					
2	MAIN GALLEY - BAKERY	21	0	No	
THE STONES IN THE MULTI-TIERED OVER WERE CRACKED AND DIFFICULT TO CLEAN.					
<u>CORRECTIVE ACTION:</u> New stones have been ordered and are expected in due course.					
3	MAIN GALLEY - DISHWASH	22	2	No	
THERE WAS NO DATA PLATE ON THE FLIGHT TYPE DISHWASH MACHINE.					
<u>CORRECTIVE ACTION:</u> Data plate in now in position					
4	MAIN GALLEY - SOUP KETTLE AREA	34	0	No	
SEVERAL OF THE SOUP KETTLE DISPENSING VALVES WERE LEAKING.					
<u>CORRECTIVE ACTION:</u> One dispensing valve replaced, the other adjusted as not to be leaking.					
5	MAIN GALLEY - DISHWASH AREA	27	1	No	
SEVERAL OF THE PLATE TROLLEYS WERE SOILED WITH A FOOD RESIDUE.					
<u>CORRECTIVE ACTION:</u> All trolleys were cleaned and sanitized. Crew handling those trolleys briefed accordingly.					
6	MAIN GALLEYS - DISHWASH	22	2	No	
THE TEMPERATURE GAUGES ON THE FLIGHT TYPE DISHWASH MACHINES WERE NOT WORKING.					
<u>CORRECTIVE ACTION:</u> Gauges adjusted. Presently match with hand thermometers.					
7	MAIN & CREW DISHWASH AREAS	28	0	No	
THE LARGER UTENSILS WERE NOTED TO BE IN CONTACT WITH THE BULKHEAD WHILE HANGING FROM THE WALL MOUNTED					
<u>CORRECTIVE ACTION:</u> New S/S rods installed so hanging utensils not to be in contact with the bulkhead.					
8	MAIN GALLEY - DISHWASH	26	0	Yes	
A FEW PLATES WERE STORED AS CLEAN HAD SOME FOOD RESIDUE ON THEM.					
<u>CORRECTIVE ACTION:</u> Crew briefed accordingly. San/Officer to monitor proper procedure.					
9	CREW MESS - BUFFET LINE	19	0	No	
THE SNEEZE GUARD IN THE BUFFET LINE WAS NOT ADEQUATE TO PROTECT THE FOOD BELOW.					
<u>CORRECTIVE ACTION:</u> Replaced with new one.					
10	PROVISIONS - FISH FREEZER	19	0	No	
AN OPEN CONTAINER OF FISH WAS NOTED IN THIS FREEZER.					
<u>CORRECTIVE ACTION:</u> Crew briefed once again as not to have any containers uncovered.					
11	MAIN GALLEY - DISHWASH	24	3	Yes	
THE FINAL RINSE TEMPERATURE ON THIS FLIGHT TYPE DISHWASH MACHINE WAS BELOW 160°F AT THE DISH SURFACE. THIS ISSUE WAS CORRECTED DURING THE INSPECTION.					
<u>CORRECTIVE ACTION:</u> Issue corrected during the inspection. Temperature reaches higher than 160 F					
12	GARDEN CAFÉ	33	0	No	
THE JUNCTURE BETWEEN THE DECK AND THE BUFFET COUNTER CABINET WAS NOT COVERED WITH A HARD MATERIAL.					
<u>CORRECTIVE ACTION:</u> It was finally accepted the soft material as it is easy to be cleaned.					
13	GARDEN CAFÉ	24	3	Yes	
THE FINAL RINSE TEMPERATURE WAS BELOW 160°F AT THE DISH SURFACE. THIS WAS CORRECTED DURING THE INSPECTION.					
<u>CORRECTIVE ACTION:</u> Issue corrected during the inspection. Temperature reaches higher than 160 F					

14 **CORRECTIVE ACTION STATEMENT**

*

0

No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS)), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .